

### **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:

### **Listing of Claims:**

1. (Currently Amended) Process for the production of a sweetening salt with an aspartame cation and an acesulfame anion according to the formula ~~APMH~~<sup>\*</sup>~~[[\*]]Ace~~<sup>[-]</sup>~~[[ ]]~~, characterized ~~in that~~ said process comprising reacting aspartame or an aspartame derivative ~~is reacted~~ with acesulfamic acid in a solvent selected from one or several of the following solvents:
  - ~~[[ - ]]~~ liquid SO<sub>2</sub>~~[[ , ]]~~;
  - ~~[[ - ]]~~ halogenated aliphatic hydrocarbons~~[[ , ]]~~;
  - ~~[[ - ]]~~ carbonate esters with low, aliphatic alcohols~~[[ , ]]~~;
  - ~~[[ - ]]~~ nitroalkanes~~[[ , ]]~~;
  - ~~[[ - ]]~~ alkyl disubstituted pyridines~~[[ , ]]~~; and
  - ~~[[ - ]]~~ aliphatic sulfones.
2. (Currently Amended) Process according to claim 1, ~~characterized in that~~ wherein the aspartame derivative is a compound selected from: neotame, alitame, and ~~as well as~~ structural variants of ~~based on~~ aspartame, neotame and alitame.
3. (Currently Amended) Process according to claim 1 ~~or 2~~, ~~characterized in that~~ wherein the concentration of acesulfamic acid in the reactive solution is between 0.3 wt. % and 50 wt. %.
4. (Currently Amended) Process according to ~~one of the claim~~<sup>[[s]]</sup> 1 ~~to 3~~, ~~characterized in that~~ wherein the stoichiometric ~~ratio~~ ratio of aspartame or the aspartame derivative to the acesulfamic acid is 1:1.

5. (Currently Amended) Process according to ~~one of the claim[[s]] 1 to 4, characterized in that~~ wherein the stoichiometric ratio of aspartame or the aspartame derivative to acesulfamic acid is between 0.005:99.995 and 99.995:0.005.
6. (Currently Amended) Process according to ~~one of the claim[[s]] 1 to 5, characterized in that~~ wherein the reaction is carried out in a range of temperature of between -95°C to +126°C.
7. (Currently Amended) Process according to ~~one of the claim[[s]] 1 to 6, characterized in that~~ wherein the sweetening salt is recrystallized.
8. (Currently Amended) Process according to claim 7, ~~characterized in that~~ wherein the recrystallization is carried out in a solvent mixture.
9. (Currently Amended) Process according to claim 7 ~~or 8, characterized in that~~ wherein the solvent mixture contains two or several of the solvents selected from water, acetone and C<sub>1</sub>-C<sub>4</sub> alcohol.
10. (Currently Amended) Process according to ~~one of claim[[s]] 7 to 9, characterized in that~~ wherein the solvent mixture consists of water and acetone.
11. (Currently Amended) Process according to ~~one of the claim[[s]] 7 to 10, characterized in that~~ wherein the recrystallization is carried out at a temperature of -35°C to +30°C.
12. (Currently Amended) Sweetening salt[[,]] consisting of ~~the two sweetener components an~~ aspartame cation and an acesulfame anion, ~~characterized in that~~ wherein the decomposition of the sweetening salt into diketopiperazine is smaller than 0.005 wt. % diketopiperazine (DKP), if when the salt is heated for 240 min at 120°C, or if it when the salt is heated at 130°C for 60 min.

13. (Currently Amended) Salt according to claim 12, ~~characterized in that it~~ wherein said salt features a potassium content less than 50 ppm.
14. (Currently Amended) ~~Use of sweetening salt APMH<sup>+</sup> Ace<sup>-</sup> according to claim 12~~  
~~in feed~~ Food, beverages, pharmaceuticals and cosmetics comprising a salt according to claim 12.